

THE CLAIMS

What is claimed is:

- 5 1. A frozen dessert capable of being heated in a microwave, comprising:
 a frozen confectionery core;
 a semi-fluid coating at least partially or completely surrounding the core to
inhibit or prevent microwaves from heating the core;
 a biscuit supporting the core and coating, the coating and the biscuit being
10 arranged such that the core is completely surrounded thereby; and
 a sauce poured over the core, coating, and biscuit that absorbs microwaves.
- 15 2. The dessert of claim 1, wherein the sauce is liquefied so that the
dessert is ready to be consumed.
- 20 3. The dessert of claim 1, wherein the core is placed at the geometric
center of the dessert, the sauce is placed upon a tray in a microwave oven, and the biscuit
has a thickness of 5 to 10 mm to keep the core above and away from the tray.
- 25 4. The dessert of claim 1, wherein the core comprises 30% to 42% by
weight dry matter, the coating comprises 42% to 50% by weight dry matter, and the sauce
comprises 35% to 70% by weight dry matter.
- 30 5. The dessert of claim 1, wherein the core comprises one or more of an
ice cream, a milk ice, a water ice, a sherbet, or a frozen fermented dairy product.
6. The dessert of claim 1, wherein the coating is aerated and comprises
one or more of an egg-based cream, a Bavarian cream, flan, or a beaten egg white.
7. The dessert of claim 1, wherein the biscuit also provides insulation
from microwaves and has a dry matter content of 70% to 90% by weight.

8. The dessert of claim 1, wherein the biscuit comprises a wafer, puff dough, or reconstituted biscuit material.

9. The dessert of claim 1, wherein the sauce comprises one or more of a
5 fruit purée, broth, syrup, or a milk and egg-based pastry cream.

10. The dessert of claim 1, wherein the coating comprises at least 50%
protein and carbohydrate materials.

11. The dessert of claim 1, wherein the coating is overrun by 100% to
10 300% by volume.

12. The dessert of claim 1, wherein the sauce includes a higher water
15 content than the coating on the biscuit, so as to absorb more microwaves during warming.

13. A process for the manufacture of a frozen dessert, comprising:
filling an open mold with a semi-fluid composition and with a frozen
confection, such that the semi-fluid composition at least partially surrounds the frozen
confection;

20 placing a biscuit into the mold, wherein the biscuit has a sufficient size and
composition to absorb microwaves;
pouring a liquid sauce into the mold; and
freezing the mold.

25 14. The process of claim 13, wherein the core is placed within the semi-
fluid composition, thereby displacing a part of the semi-fluid composition.

15. The process of claim 13, wherein the core is disposed at the
geometric center of the mold and the semi-fluid composition completely surrounds the core.
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16. The process of claim 13, which further comprises:
removing the dessert from the mold;
packaging the dessert in a plurality of packets or blister packs; and
packing the packets or blister packs in boxes.

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17. The process of claim 13, which further comprises:
closing the mold with a lid; and
packaging the mold in an external package.

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18. The process of claim 13, wherein the mold comprises a hemispherical cup, having an embossed side wall and festoons arranged radially from its summit to provide the mold with a decorative appearance and to stiffen the mold, the cup further having a depression or concavity to facilitate removing the dessert from the mold, and the mold also having a track to maintain the sauce separated from the coating composition until the mold has been frozen.

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19. The process of claim 18, wherein the side wall of the mold includes gadroons with a crest line, the gadroons being reinforced or grooved on the crest line, and wherein the mold further comprises a flat edge serving as a base for a closing lid, the flat edge being split so as to constitute an opening initiator.

20. A method for heating a frozen confectionery product including a sauce, a coating, and a biscuit, while inhibiting melting of a frozen core therein, which comprises:

25 disposing the product on a tray in a microwave so that the biscuit and the coating completely surround the core and so that the core is above and away from the tray; and

heating the product with microwaves while inhibiting or avoiding melting of the frozen core.